

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943

Owner Name:

CRISTOBAL DENIZ LOZOYA

BARVIEW JETTY TAQUERIA - MOBILE

15570 HWY 101

ROCKAWAY, OR 97136

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2990046B Area: 02

Units: 0

County: 29

BARVIEW JETTY TAQUERIA - MOBILE

10105 GOULD AVE

TILLAMOOK, OR 97136

Phone: (503) 812-5869 x

Inspector: Jaime Craig

Start Date/Time: 2/1/2017 at 3:37:57 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND

COLD HOLDING: PREP TOP: SLICED TOMATOES 41F, BOTTOM: MILK 39F

SMALL BROWN FRIDGE: NO PHF

HOT HOLDING: REFRIED BEANS 135F, CHICKEN 135F

TEST STRIPS AND THIN TIPPED PROBE THERMOMETER ON SITE

LIGHTS SHIELDED

CHEMICALS LABELED AND SEPARATE

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**SANI BUCKET OPPM**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

**BUCKET REMADE. BUCKET SHOULD BE MADE BEFORE CART OPENS. BUCKET MADE TO 50PPM. CORRECTED.**

2-103.11(B)(L)

VIOLATION OF SECTION 2-103.11(B)(L) \*PRIORITY FOUNDATION\* Unauthorized personnel are on the premises or employees are not properly trained in food safety or food allergy awareness, specifically:

**FRIEND HELPING IN THE CART FOR A FEW HRS WITH NO FOOD HANDLERS CARD**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Persons unnecessary to the food establishment operation are not allowed in food preparation, food storage, or warewashing areas. Employees shall be properly trained in food safety and food allergy awareness as i

**PEOPLE HELPING IN THE CART SHOULD BE TRAINED IN FOOD SAFETY AND HAVE A VALID FOOD HANDLERS CARD.**

Establishment: 2990046B

Page 2 of 4

Inspection Type: SEMI

Start Date/Time: 2/1/2017 at 3:37:57 PM

---

\*\*EMPLOYEE ILLNESS, COOLING, COOKING TEMPS, AND HOT HOLDING STICKERS HANDED OUT IN SPANISH. DATE MARKING SHEET IN SPANISH. HAND WASH FLYER IN ENGLISH, TRANSLATED BY JUANITA.

---

Site Report Generated: 6/23/2017 12:36:37 PM

---

Person In Charge

Inspection By: Jaime Craig

Page 2

**Historical 9/13/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

Owner Name:

CRISTOBAL DENIZ LOZOYA

BARVIEW JETTY TAQUERIA - MOBILE

15570 HWY 101

ROCKAWAY, OR 97136

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990046B Area: 02

Units: 0

County: 29

BARVIEW JETTY TAQUERIA - MOBILE

10105 GOULD AVE

TILLAMOOK, OR 97136

Phone: (503) 812-5869 x

Inspector: Jaime Craig

Start Date/Time: 9/13/2016 at 3:45:07 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

**PERSON IN CHARGE EASY TO FIND**

**COLD HOLDING:**

PREP TOP:

SOUR CREAM 43F

SALSA 43F

UNDER

SALSA 39F

SOUR CREAM 38F

**HOT HOLDING:**

BEANS 145F

CHICKEN 152F

HAND WASH STATION CLEAN

SANITIZER 50PPM

3-501.15

VIOLATION OF SECTION 3-501.15 \*PRIORITY FOUNDATION\* Incorrect methods are used to cool potentially hazardous foods, specifically:

**RICE**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

**PLEASE PLACE RICE IN SHALLOW PANS, UNCOVER TO PUT IN FRIDGE TO COOL**

99AA

Class II and III mobile food units that do not have a plumbed handwashing system on the unit must upgrade to include a plumbed handwashing system that provides tempered water at 100°F by January 1, 2018.

**NO HOT WATER IN BATHROOM**

**MUST HAVE HOT WATER IN BATHROOM. PLEASE REPLACE EXTENTION CORD AND CHECK THAT UNIT IS GETTING HOT WATER.**

Establishment: 2990046B

Page 4 of 4

Inspection Type: SEMI

Start Date/Time: 9/13/2016 at 3:45:07

Comments:

---

Site Report Generated: 6/23/2017 12:36:37 PM

---

Person In Charge

Inspection By: Jaime Craig

Page 4